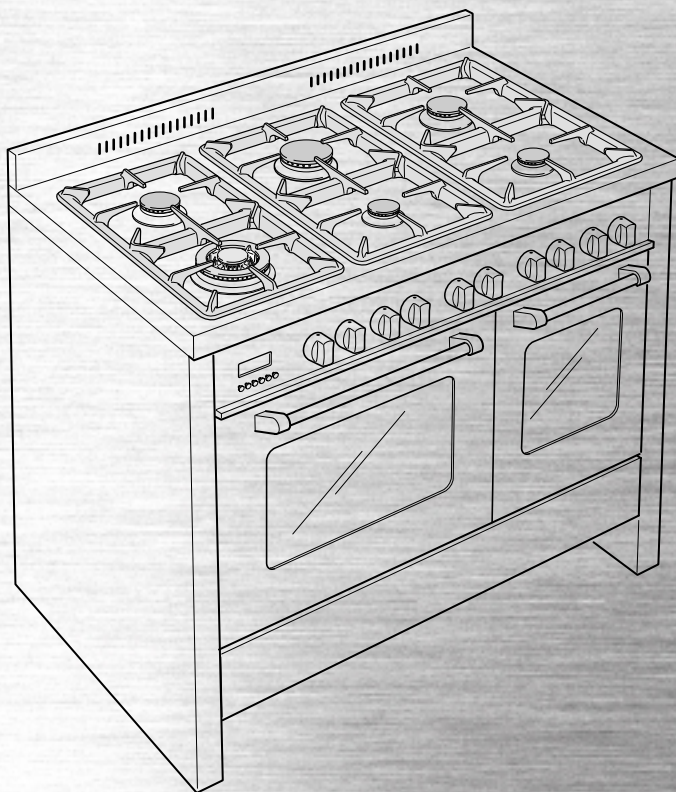


DUAL FUEL
DOUBLE OVEN COOKER

CK 740

Instructions for use - Installation advice



KENWOOD

CONTENTS

	Page Number
Introduction	4
Important Safeguards & Recommendations	5
Cooking Hob Key	6
Control Panel.	7
How to use the cooking hob	8 - 10
How to use the multi-function oven.	11 - 16
How to use the conventional oven	17 - 22
How to use and set the electronic programmer.	23 - 26
Cleaning & maintenance.	27 - 32
Advice For The Installer	33
Installation	34 - 38
Gas installation.	39 - 42
Electrical installation	43 - 44
Service & Guarantee	45

Dear Customer,

Thank you for purchasing a Kenwood Dual Fuel Double Oven Cooker

The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in the future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

This cooker has been designed, constructed and marketed in compliance with:

- safety requirements of EEC Directive "Gas" 90/396;
- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.



Read the instructions carefully before installing and using the appliance.

CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.

FIRST USE OF THE OVEN

Follow the instructions below:

- Furnish the interior of the oven by placing the wire racks as described in "Cleaning and maintenance".
- Insert shelves and tray.
- Switch the empty oven on to max to eliminate grease from the heating elements. See pages 11 and 17.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.

Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

● **ATTENTION: please peel plastic cover off both sides and front of the oven before use.**

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, always ensure that the control knobs are in the off position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

- Fire risk! Do not store flammable material in the oven or in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.

1 - COOKING HOB

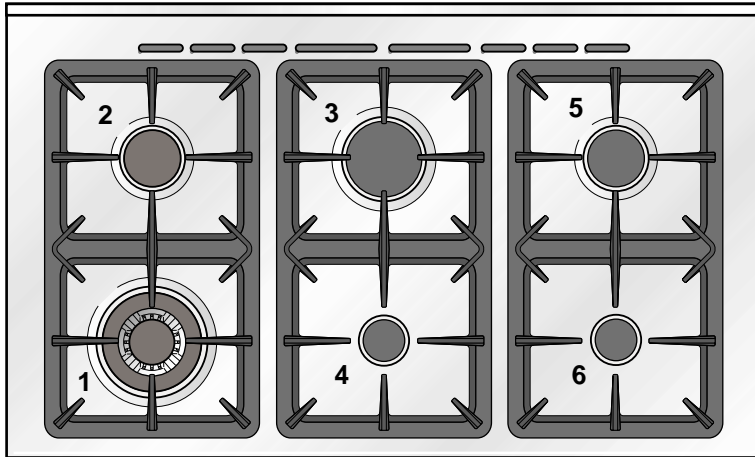


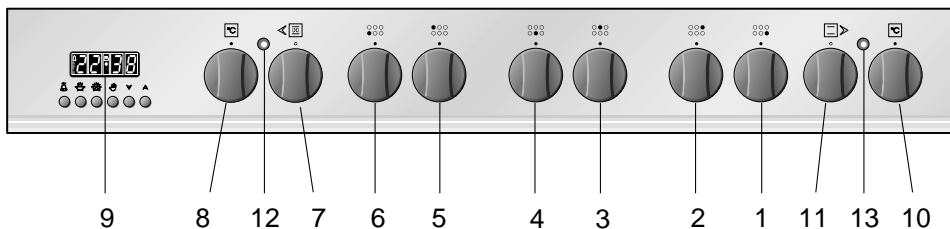
Fig. 1.1

COOKING HOB

- | | |
|----------------------------|---------|
| 1. Triple-ring burner (TR) | 3,50 kW |
| 2. Semi-rapid burner (SR) | 1,75 kW |
| 3. Rapid burner (R) | 3,00 kW |
| 4. Auxiliary burner (A) | 1,00 kW |
| 5. Semi-rapid burner (SR) | 1,75 kW |
| 6. Auxiliary burner (A) | 1,00 kW |

2 - CONTROL PANEL

Fig. 2.1



CONTROL PANEL - Controls description

1. Front right burner control knob
2. Rear right burner control knob
3. Rear central burner control knob
4. Front central burner control knob
5. Rear left burner control knob
6. Front left burner control knob
7. Multifunction main oven switch knob
8. Multifunction main oven temperature knob
9. Electronic programmer
10. Conventional oven temperature knob
11. Conventional oven switch knob

Pilot lamps:

12. Main oven temperature indicator light
13. Conventional oven temperature indicator light

3 - USE OF COOKING HOB

GAS BURNERS

Each burner is controlled by a gas tap which opens and closes the gas supply. Line the control knob symbol up with the indicator on the control panel (fig. 3.1) to obtain:

- symbol ● : off
- symbol ★🔥 : full on
(maximum rate)
- symbol 🔥 : minimum rate

To reduce the gas flow to minimum, rotate the knob anti-clockwise to point the indicator towards the small flame symbol.

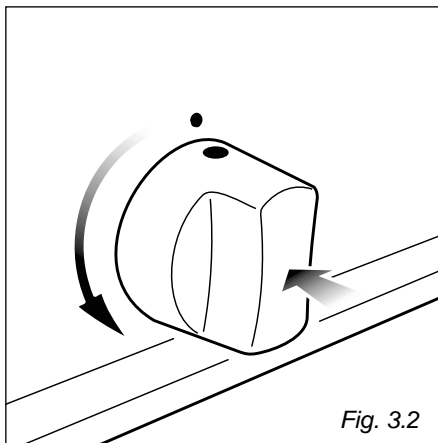
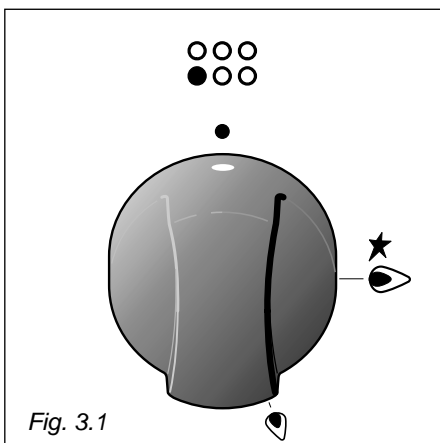
The maximum setting permits rapid boiling of liquids, whereas the minimum setting allows slower warming of food or maintaining simmering conditions of liquids.

Other intermediate operating can be achieved by positioning the control knob indicator between the maximum and minimum setting, but not between the maximum and off positions.

LIGHTING THE BURNERS

To ignite the burner:

- 1) Lightly press and turn the knob anti-clockwise and position the knob symbol ★🔥 to the indicator printed on the control panel (fig. 3.2).
- 2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
- 3) Adjust the burner according to the setting required.



DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.

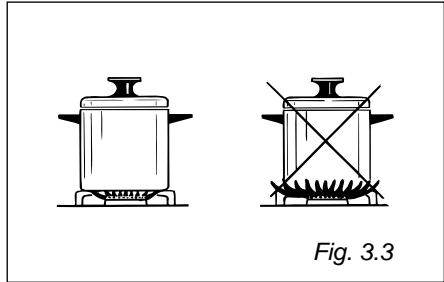
In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30minutes before moving the pan.

DO NOT USE WATER ON THE FIRE.

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 24 cm
Triple-ring	26 - 28 cm

do not use pans with concave or convex bases (fig. 3.3)



CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.

Select the burner that is most suitable for the diameter and capacity of the pan to be used.

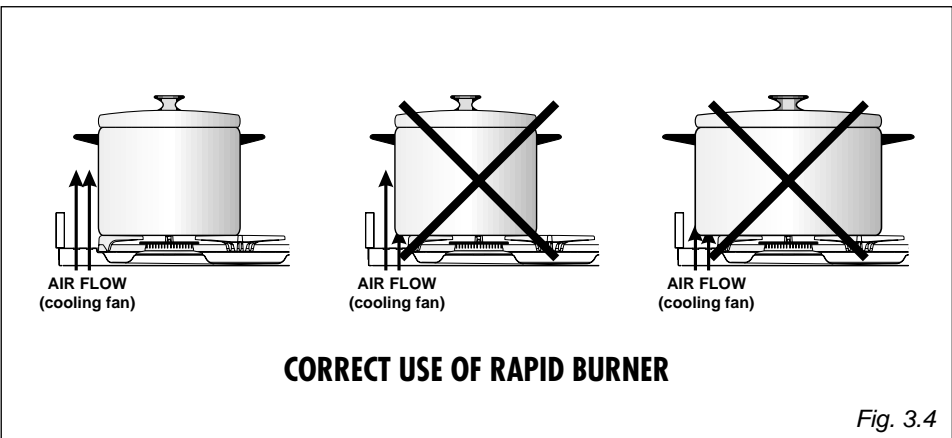
As an indication, the burners and the pans must be used in the following way:

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.

Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.

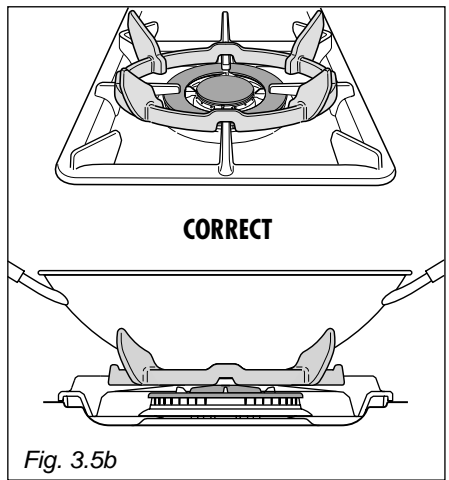
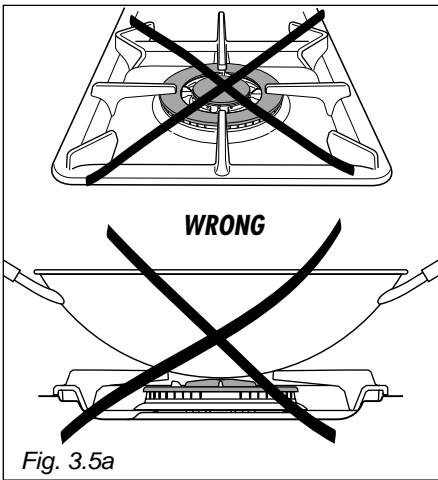
Position pan handles so that they cannot be accidentally knocked.



CORRECT USE OF TRIPLE-RING BURNER (Fig. 3.5a - 3.5b)

Flat-bottomed pans should be placed directly onto the pan-support.

When using a WOK always place the supplied stand in position over the burner to maintain the correct operation of the triple-ring burner (Fig. 3.5a - 3.5b).



4 - MULTI-FUNCTION MAIN OVEN

Attention: the oven door becomes very hot during operation. Keep children away.




GENERAL FEATURES

The multi-function oven can be programmed for 7 different functions to satisfy every cooking need.

The 7 positions are thermostatically controlled and are obtained by a combination of 4 heating elements which are:

– Bottom element	2050 W
– Top element	1250 W
– Grill element	2200 W
– Circular element	2500 W

NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position  and for another 30 minutes at maximum (temperature knob on position 225) in the positions  and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

WARNING:

The door is hot, use the handle.

OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

The circular heating element and fan constantly circulate heated air over the food in the oven for a more rapid and even cooking process. It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation

The food is defrosted by using the fan only function without heat.

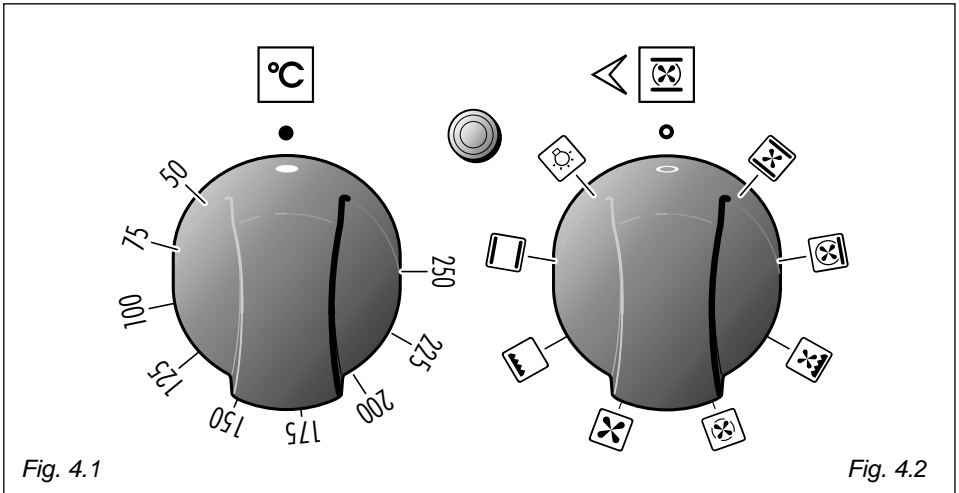


Fig. 4.1

Fig. 4.2

TEMPERATURE KNOB (fig. 4.2)

To turn on the heating elements of the oven, set the switch knob on the desired program and select the required temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

FUNCTION SELECTOR KNOB (fig. 4.1)

Rotate the knob clockwise to set the oven for one of the following functions:

 **OVEN LIGHT**

By setting the knob to this position, only the oven light comes on (15 W). The light remains on whilst any of the cooking modes are selected.

 **TRADITIONAL CONVECTION COOKING**

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be set between 50° C and 225° C. It is necessary to preheat the oven before adding the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation. Use with the **oven door closed** and the temperature knob between **50°** and **225°C** for a **maximum of 15 minutes**.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

For correct use see "USE OF THE GRILL"

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the temperature knob on "●" because the other positions will have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be set between 50° and 225 °C.

It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. The temperature must be set between 50° and 175 °C **for max 30 minutes**. It is necessary to preheat the oven for about 5 minutes.

Use with the oven door closed.

Attention: the oven door becomes very hot during operation.

Keep children away.

For correct use see "GRILLING AND "AU GRATIN".

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



THAWING AND WARMING UP

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be set between 50° and 140 °C.

Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be set between 50° and 225 °C.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.

COOKING ADVICE

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.



For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTI-FUNCTION oven set on position  and  gives simultaneous cooking of different foods.

Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.


This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

This type of cooking saves time and energy.

GRILLING AND “AU GRATIN”

Set the switch to position .

Set the temperature knob to 175 °C and after having preheated the oven, simply place the food on the shelf.

Close the door and let the oven operate until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation. Keep children away.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The drip tray should be placed under the rack to catch the cooking juices and fats.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

CAUTION: the oven door becomes very hot during operation. Keep children well out of reach.

COOKING GUIDE

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1½ - 2hours

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

5 - CONVENTIONAL OVEN

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES



The conventional oven has 3 heating elements which are:

- | | |
|------------------|--------|
| – Top element | 700 W |
| – Bottom element | 800 W |
| – Grill element | 1600 W |

This oven is equipped with a special dish rack for use with the special “PLATE WARMING” function. In this setting you can use your conventional oven to warm the plates (at about 60°C) before serving dinner.

For correct use of this function see “PLATE WARMING or TRADITIONAL CONVECTION COOKING” and “USE OF SPECIAL DISH RACK”.

NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position  and for another 30 minutes at the maximum (temperature knob on position 250) in the position , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

WARNING:

The door is hot, use the handle.

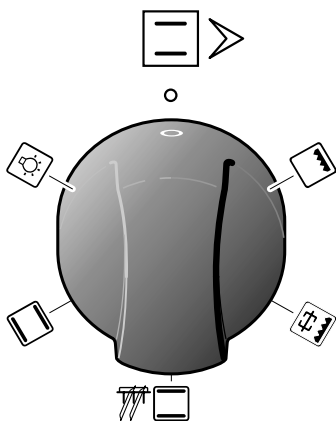


Fig. 5.1

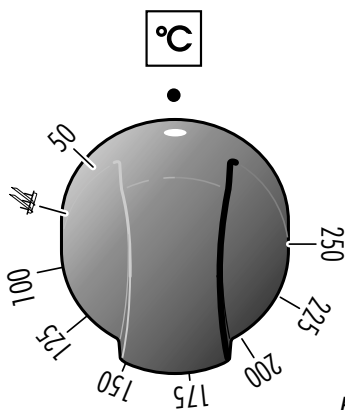


Fig. 5.2

FUNCTION SELECTOR KNOB (fig. 5.1)

Rotate the knob clockwise to set the oven for one of the following functions.

TEMPERATURE KNOB (Fig. 5.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C). The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.



OVEN LIGHT

By setting the knob to this position the oven light will come on. (15 W). The light remains on whilst any of the functions are selected.



TRADITIONAL CONVECTION COOKING


The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be set between 50° C and 250° C. It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



PLATE WARMING

The upper and lower heating elements are switched on; the heat is diffused by natural convection. The temperature knob must be set to position  to heat the plates at about 60°C.

This function can also be used for traditional convection cooking: the temperature knob must be set between 50 and 250°C.

Recommended for:


Dish warming using the special rack. For correct use see "USE OF SPECIAL DISH RACK".

KEEP ATTENTION: Plates are hot after warming. It is advisable to handle the plates using oven gloves.



SPIT ROASTING

The infrared grill element at the top of the oven and the rotisserie motor comes on. The heat is dispersed by radiation.

Use with the **oven door closed**, the function knob set to , and the temperature knob to **225°C** for max 15 minutes, then to **175°C**.

For cooking hints, see "USE OF THE ROTISSERIE".


Attention: the oven door becomes very hot during operation. Keep children away.

Recommended for: Spit roasting with the rotisserie.



GRILLING

The infrared grill element at the top of the oven comes on. The heat is dispersed by radiation.

Use with the **oven door closed**, the function knob set to , and the temperature knob to position **225°C** for max 15 minutes, then to position **175°C**.

For cooking hints, see "USE OF THE GRILL".

Attention: the oven door becomes very hot during operation. Keep children away.

Recommended for: Intense grilling, browning, cooking au gratin and toasting etc.

COOKING GUIDE

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1½ - 2hours

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

USE OF THE GRILL

Preheat the oven for about 5 minutes. Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The drip tray should be placed under the rack to catch the cooking juices and fats.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.


Caution: the oven door becomes very hot during operation. Keep children well out of reach.

ROTISSERIE (Fig. 5.3)

The oven is equipped with a rotisserie for spit roast cooking using the grill.

The rotisserie consists of:

- an electrical motor mounted on the rear part of the oven
- stainless steel spit with a removable stay-cool handle and two adjustable sets of prongs
- spit support to be inserted in the central guide of the oven.

The rotisserie motor is operated by the switch knob on grill position .

USE OF THE ROTISSERIE

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 5.3).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the motor opening and rest it onto the support of the spit collar; then remove the grip by turning it to the left.

Grill with the oven door closed.

Attention: the oven door becomes very hot during operation. Keep children away.

It is recommended that you do not grill for longer than 30 minutes at any one time.

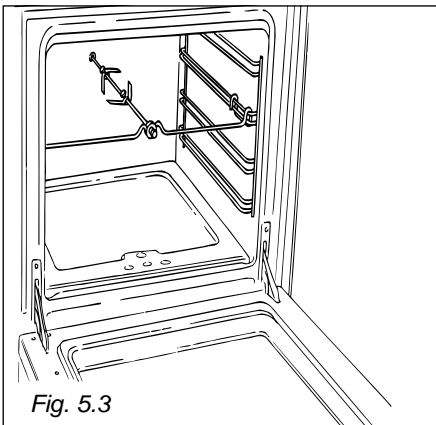


Fig. 5.3

USE OF SPECIAL DISH RACK

This special shelf can be used as a dish rack or when turned over, as a normal shelf for oven cooking.

It must be inserted between the guides of the lateral racks.

USING THE SPECIAL SHELF AS A DISH RACK

Slide in the shelf on the guides, on the lower level of the lateral racks.

The prongs where the plates are to be inserted must be turned upwards.

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the bottom of the oven (see detail of figure 5.4).

The plates must be positioned as indicated in figure 5.4.

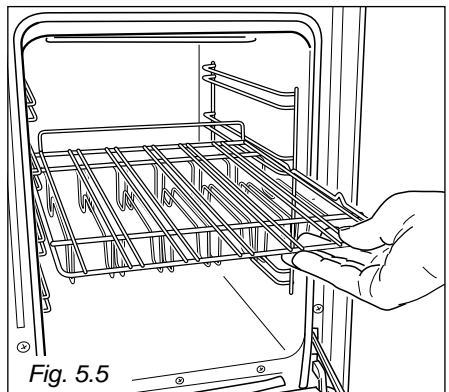
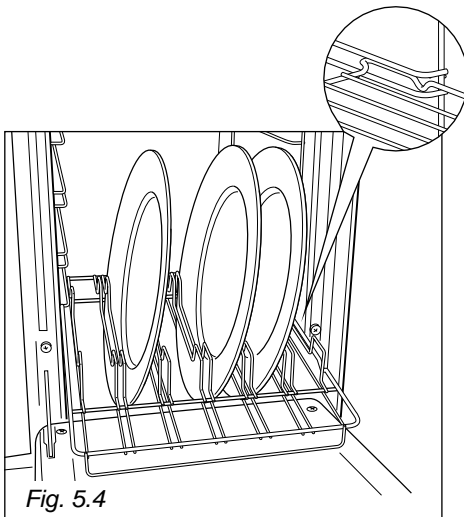
To facilitate this operation pull the special rack up to the safety lock.

KEEP ATTENTION: Plates are hot after warming. It is advisable to handle the plates using oven gloves.

USING THE SPECIAL RACK FOR NORMAL COOKING

Slide in the shelf on the guides: the safety catch must be turned toward the oven base (see detail of figure 5.5).

The flat surface can be used to put cooking pans or to put food directly on the rack; in the second case the drip tray should be placed under the rack to catch the cooking juices and fats.









6 - ELECTRONIC PROGRAMMER

The electronic programmer performs the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the set cooking program
-  Advance the time for of all programs
-  Decrease the program time and changing the frequency of the audible signal.

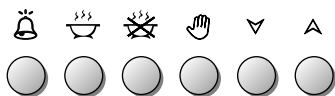



Fig. 6.1


Description of the illuminated symbols:

AUTO - *flashing* - Programmer in automatic position but not programmed

AUTO - *always lit* - Programmer in automatic position with program set.



 Automatic cooking taking place

 Timer in operation

 and **AUTO** - *flashing* - Program error.

(The time of day lies between the calculated cooking start and end time).

Note:

Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

A power cut makes the clock go to zero and cancels the set programs.

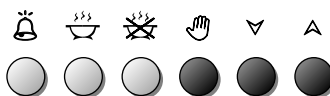









Fig. 6.2

ELECTRONIC CLOCK (fig. 6.2)



The programmer is equipped with an electronic clock with an illuminated display which indicates hours and minutes. Upon immediate connection of the oven or after a powercut, three zeros will flash on the display panel.


To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 6.2).

Another way is to simultaneously push the   two buttons and at the same time push the  or  button.

Note: The hour setting deletes any program.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER


To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on - Fig. 6.3).




Attention: If the **AUTO** is steadily lit (which means a cooking program has already been set), the program can be cancelled and switched to manual by pushing the button .


If the oven is switched on, you must switch off manually.


ELECTRONIC TIMER


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 6.4).

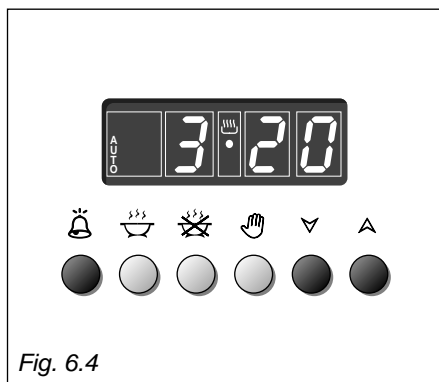
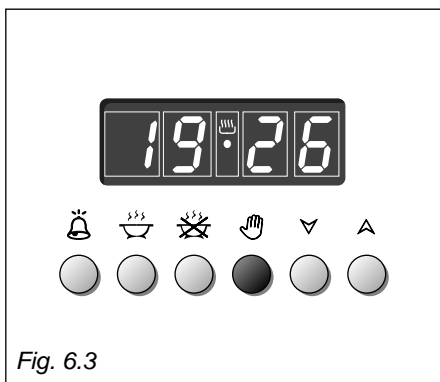
Having finished the setting, the clock hour will appear on the panel and the  symbol will be lit.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any of the buttons.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

3 possible sounds can be selected by pressing the  button.











AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (fig. 6.5). The **AUTO** and the  symbol will be on.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 6.6); if you pass the desired time you can go back by pushing the  button. After this setting, the  symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming, that is the the cooking cycle has been superimposed on the clock. In this case, change the end of cooking time or the cooking time itself by following the instructions above.

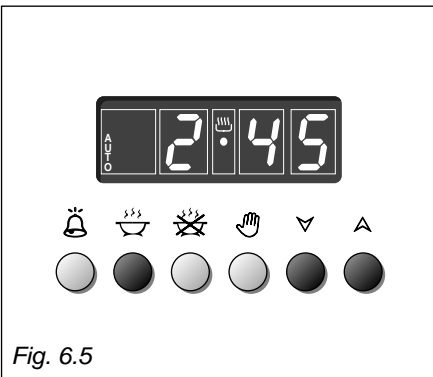





Fig. 6.5


3. Set the temperature and the cooking program (see the relevant sections).


Once the oven is programmed it will switch on automatically at the right time to stop the cooking at the desired end time.

During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and the buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto "manual" by pressing the  button.

Attention: A powercut will make the clock go to zero and will cancel the set programs.

After a powercut, three zeros will flash on the panel.

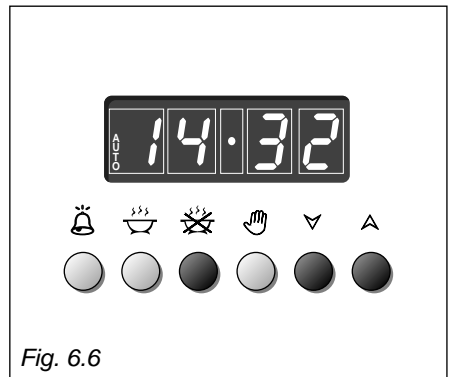





Fig. 6.6

SEMI - AUTOMATIC COOKING




This is used to switch the oven off automatically after the desired cooking time has elapsed.


There are two ways to set the semi-automatic cooking function:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards (Fig. 6.7).



This sets the desired "stop" time.

or


2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 6.8).


AUTO and the  symbol will be on.

Then set the temperature and the cooking program (see the relevant sections). The oven is switched on and it will switch off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains until the end of the cooking.

The cooking program can be cancelled at any moment by pushing the  button.

At the end of the cooking, the oven and the  symbol will turn off, the **AUTO** will flash and a buzzer will go off which can be stopped by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto "manual" by pressing the  button.

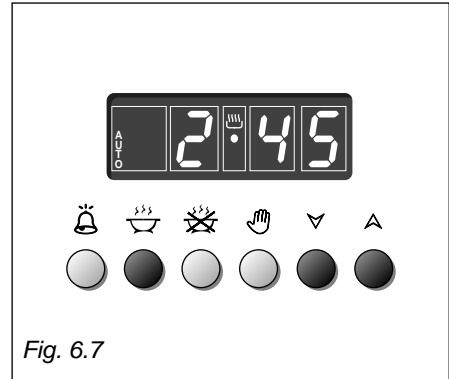


Fig. 6.7

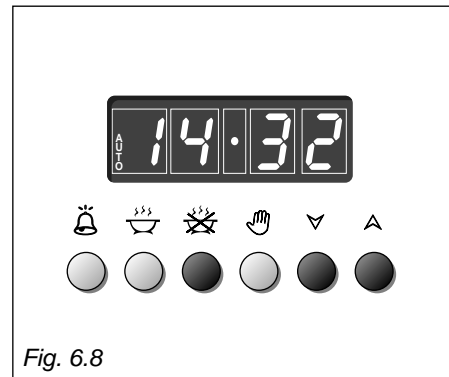


Fig. 6.8

7 - CLEANING AND MAINTENANCE

Important:

Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left in contact for too long.

STAINLESS STEEL SURFACES

The stainless steel front panels on this cooker (facia, oven door, storage compartment) are protected by a fingerprint proof lacquer.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAPY/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains.

When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

Note: Oven bulb replacement is not covered by your guarantee.

GAS TAPS

In the event of operating faults in the gas taps, call the Service Department.

BURNERS

The burners can be removed and washed with soapy water only.

They will remain perfect if always cleaned with products used for silverware.

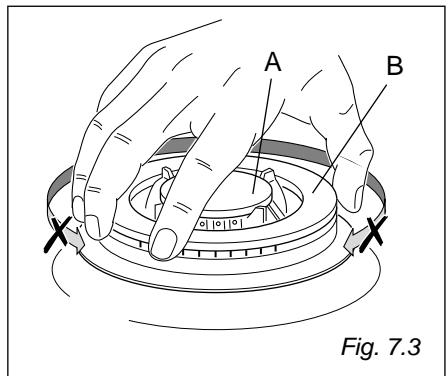
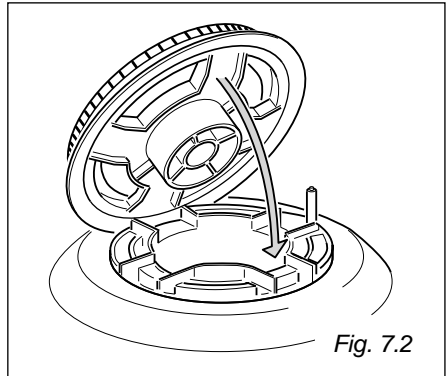
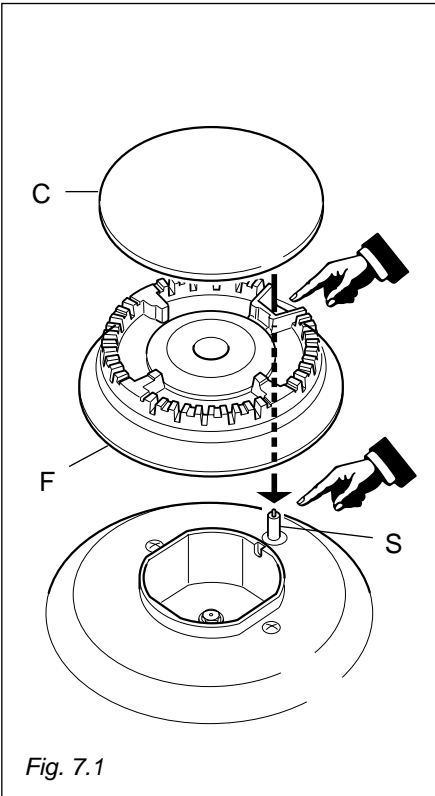
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings**.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see fig. 7.1) - failure to do so can cause serious problems.

Check that the electrode "S" (fig. 7.1) is always clean to ensure trouble-free sparking.



TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 7.2 - 7.3); the burner rib must be enter in their logement as shown by the arrow.

Then position the cap **A** and the ring **B** (fig. 7.3).

The burners must be correctly positioned so that they cannot rotate (fig. 7.3).

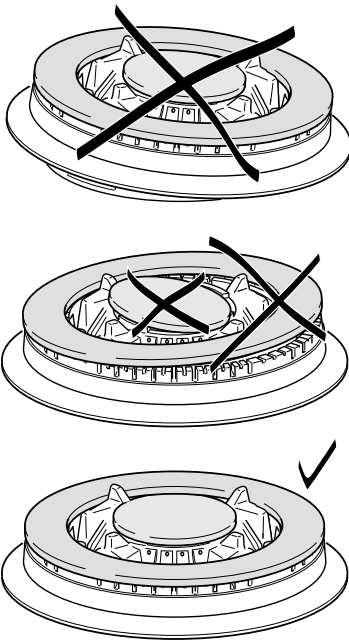


Fig. 7.4

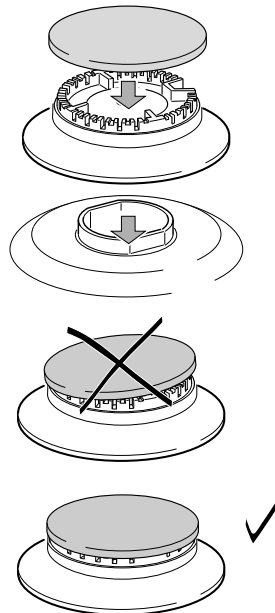


Fig. 7.5

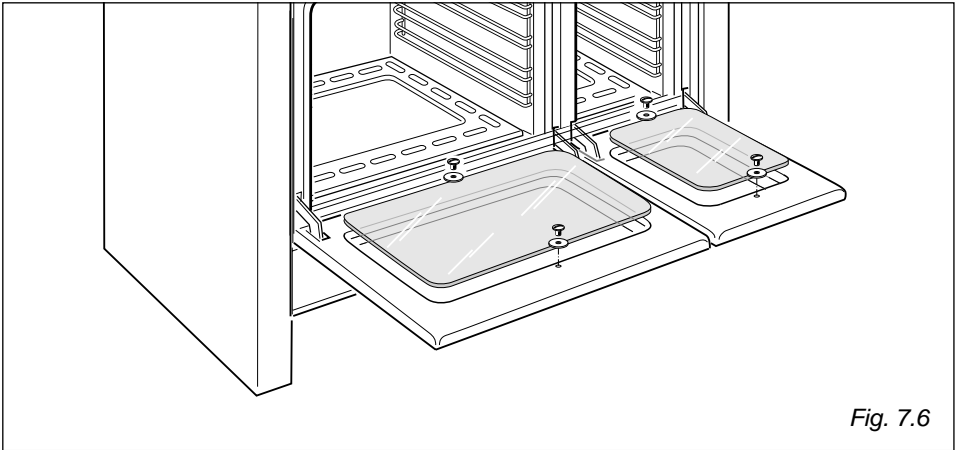


Fig. 7.6

OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (Fig. 7.6)

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 7.7).

Do not store flammable material in the oven or in the storage compartment.

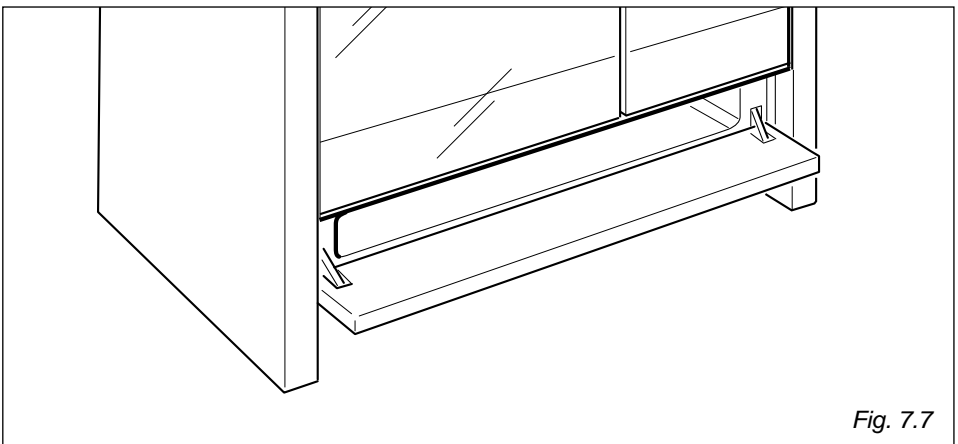


Fig. 7.7

INSIDE OF OVEN

This must be cleaned every time it is used.

Remove and refit the side runner frames as described in the next section.

With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product. The bottom of the oven, side runner frames, tray and rack can be removed and washed in the sink.

FITTING THE OVEN OUT

- Hang up the wire racks “G” on the oven walls interposing the self cleaning panels “A” (fig. 7.8)
- Slide the required shelf and tray etc. in using the guides (fig. 7.9).
- Reverse the above order to dismantle.

ADVICE FOR USE AND MAINTENANCE OF SELF CLEANING PANELS

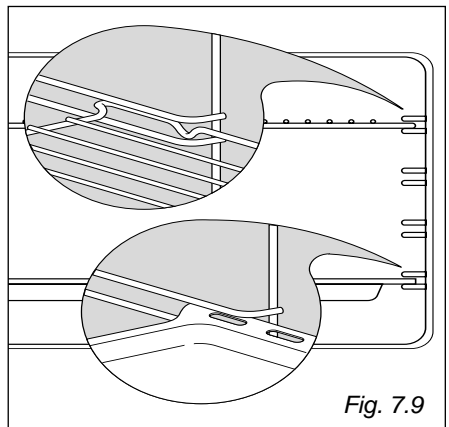
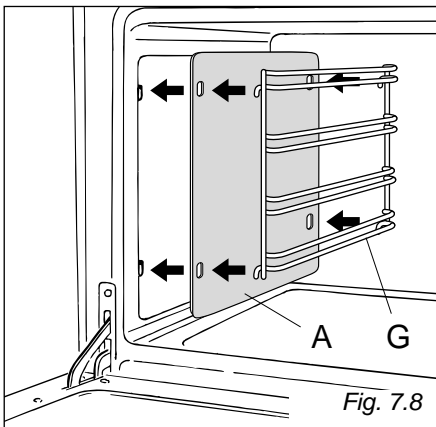
The self cleaning panels are covered with a special microporous enamel which, absorbs and removes oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven empty on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

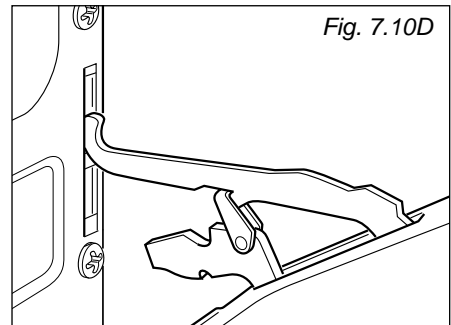
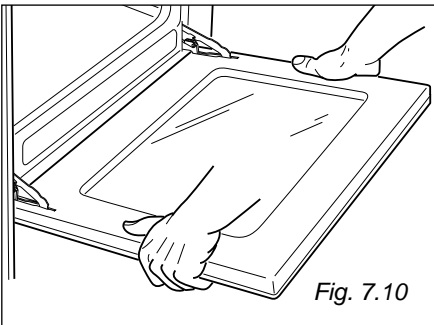
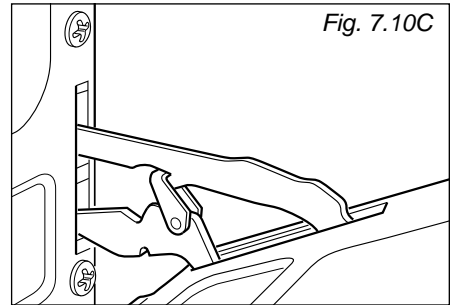
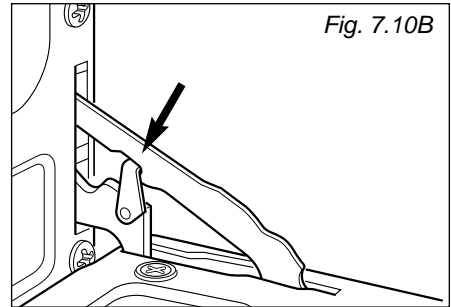
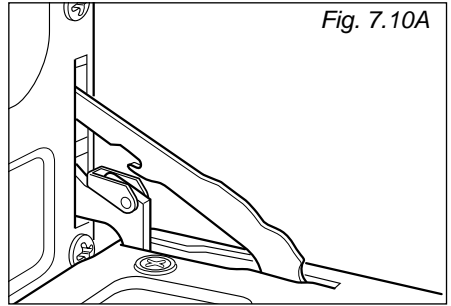
The side panels are reversible and when the microporous enamel degrades, they can be turned to the other side.



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 7.10A).
- Attach the retaining rings to the hooks on the left and right hinges (fig. 7.10B).
- Hold the door as shown in fig. 7.10.
- Gently close the door and withdraw the lower hinge pins from their location (fig. 7.10C).
- Withdraw the upper hinge pins from their location (fig. 7.10D).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Advice for the installer

IMPORTANT

- Cooker installation and maintenance must only be carried out by **QUALIFIED TECHNICIANS and in compliance with the local safety standards**. Failure to observe this rule will invalidate the warranty.
- The electrical mains outlet, if located behind the cooker, must not be higher than 18 cm above the floor level.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

INSTALLATION

This cooker has class “2/1” overheating protection so that it can be installed in a cabinet.

The furniture walls adjacent to the cooker must be made of heat resistant materials.

The veneered syntetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediately behind the appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

The cooker must be installed by a qualified technician and in compliance with a local safety standards.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent it from falling out.

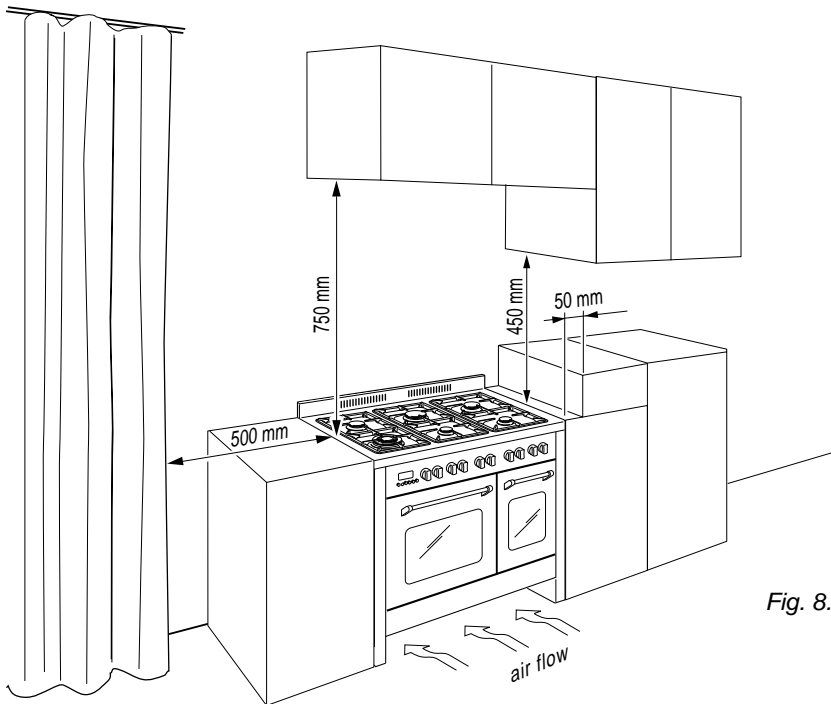
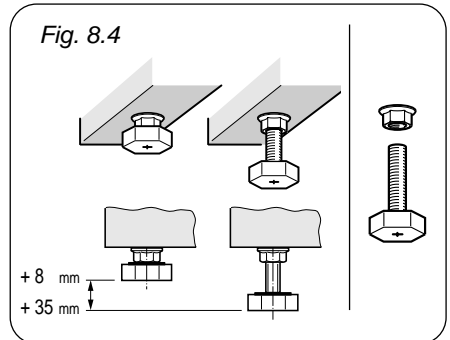
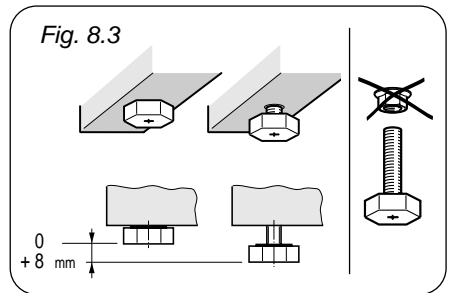
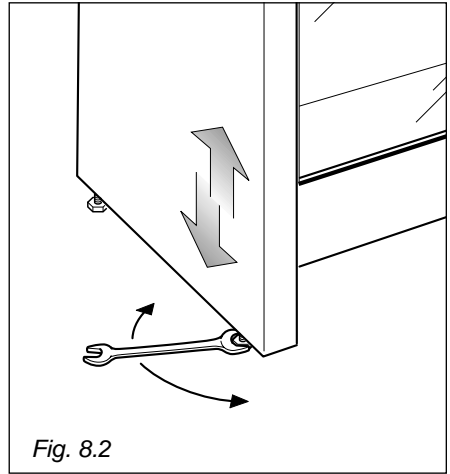


Fig. 8.1

LEVELLING THE COOKER

The cooker is equipped with 4 LEVELLING FEET and may be levelled by screwing or unscrewing the feet with a spanner (fig. 8.2).

It is important to observe the prescriptions of figures 8.3 - 8.4.



BACKGUARD

- Remove the two spacers “A” and the screw “B” from the rear of the cooker top.
- Assemble the backguard as shown in figure 8.5 and fix it by screwing the central screw “B” and the spacers “A”.

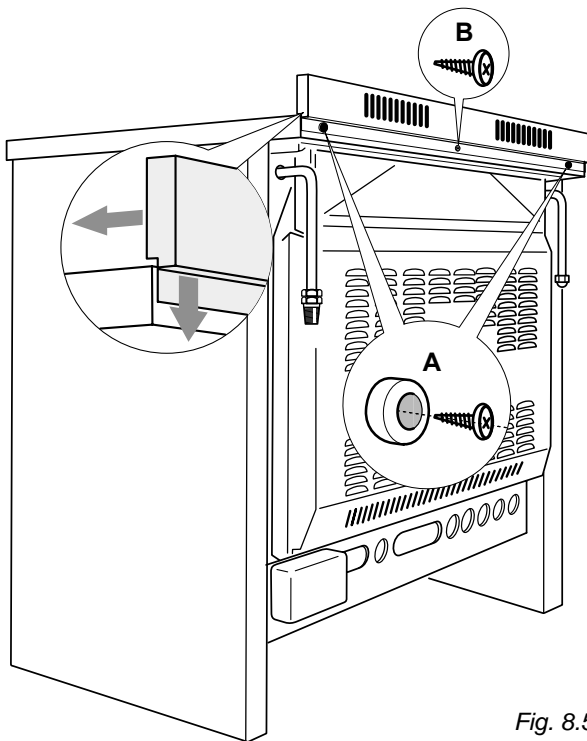


Fig. 8.5

MOVING THE COOKER

WARNING

When raising the cooker to an upright position always ensure that two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 8.6).

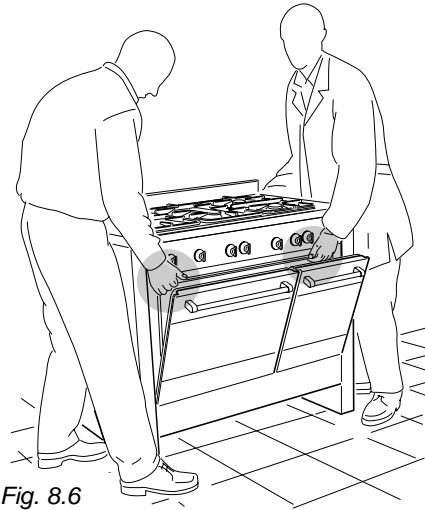


Fig. 8.6

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 8.7).

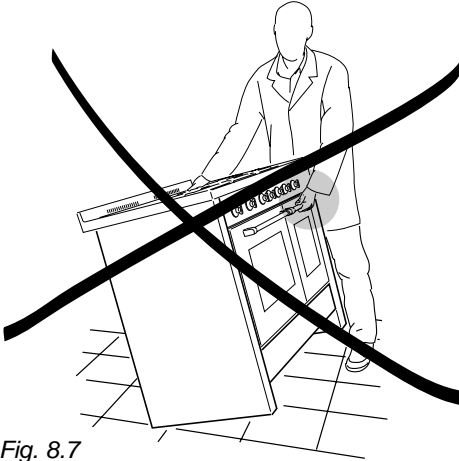


Fig. 8.7

WARNING

When moving the cooker to its final position **DO NOT DRAG** (fig. 8.8). Lift feet clear of floor (fig. 8.6).

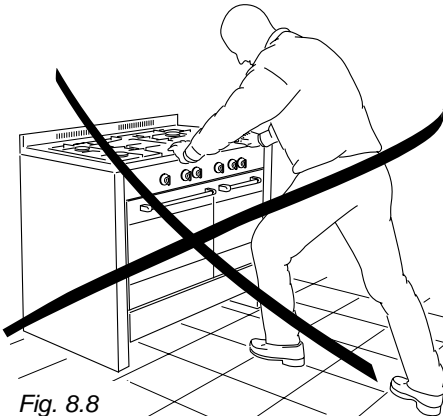


Fig. 8.8

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS.5540: Part 2: 1989.

All rooms require an openable window or equivalent while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a bed-sitting room, of volume less than 21 m³.

Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with the table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the cooker is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm², irrespective of the room volume.

MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE						
Type of appliance	Maximum appliance rated input limit	Room volume				Openable window or equivalent also required
		< 5 m ³	5 m ³ to 10 m ³	11 m ³ to 20 m ³	> 20 m ³	
Domestic oven, hotplate, grill or any combination thereof.	None	100 cm ²	50 (*) cm ²	Nil cm ²	Nil cm ²	Yes

(*) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

GAS INSTALLATION

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required and is supplied with a conversion kit.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.
BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

GAS CONNECTION

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

INSTALLATION TO NATURAL GAS

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 39 to 40). When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required. The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

GAS CONNECTION

The gas supply must be connected to the gas inlet which is located at the left or the right hand rear of the appliance (fig. 9.1).

The pipe does not cross the cooker.
When screwing the connecting tube operate with two spanners (fig. 9.2).
The unused end inlet pipe must be closed with the plug, interposing the gasket.

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

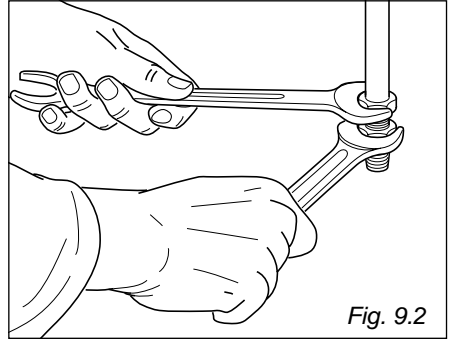


Fig. 9.2

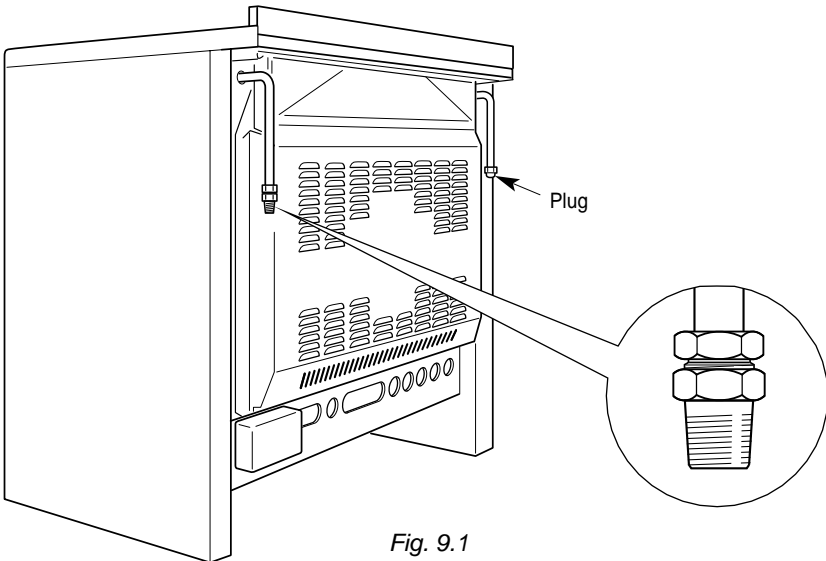


Fig. 9.1

CONVERSION TO LPG

1 - Injectors replacement of top burners

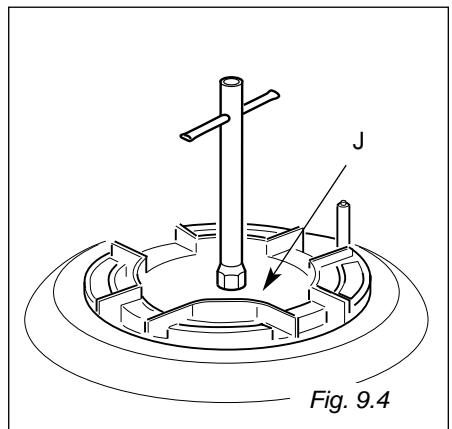
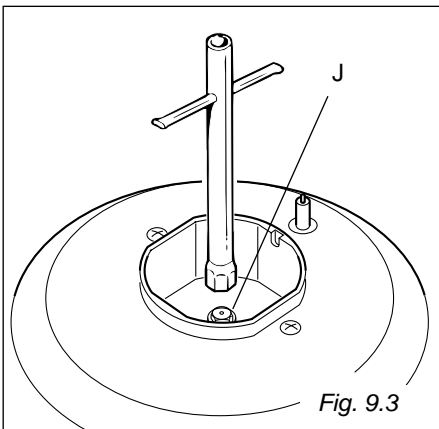
The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the "Table for the choice of the injectors" (page 40).

To replace the injectors:

- Remove the gratings, the burner and the covers;
- Using a wrench, substitute the nozzle injectors "J" (Fig. 9.3 - 9.4) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.



2 - Adjusting of the minimum of the top burners

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 9.5).

Normally for LPG, tighten up the regulation screw.

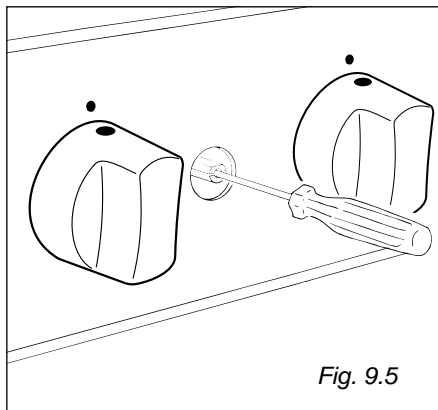


Fig. 9.5

LUBRICATION OF THE GAS TAPS

If a tap becomes stiff, do not force; contact your local Service Agent.



TABLE FOR THE CHOICE OF THE INJECTORS Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	G 30 - 28-30 mbar G 31 - 37 mbar		G 20 20 mbar	
			By-pass [1/100 mm]	Ø injector [1/100 mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	27	50	adjustable	72 (X)
Semi-rapid (SR)	1,75	0,45	32	65		97 (Z)
Rapid (R)	3,00	0,75	42	85		115 (Y)
Triple-ring (TR)	3,50	1,50	65	95		135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m³/h x kW)

BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring	7,00

10 - ELECTRICAL SECTION

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause injury to persons or animals etc.

GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system or if the socket and appliance plug are incompatible, call an expert. He should also check that the socket cable section is suitable for the power absorbed by the appliance.

IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker.

WARNING!

This appliance must be earthed.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from not observing this condition.

ELECTRICAL FEEDER CABLE CONNECTION

To connect the supply cable:

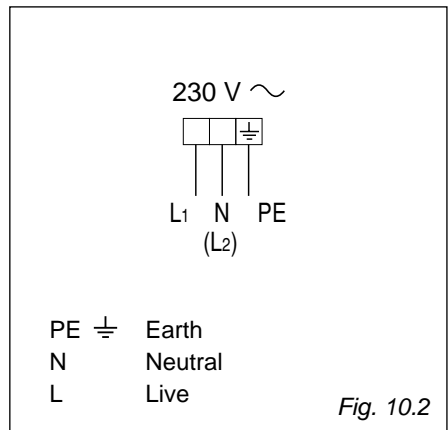
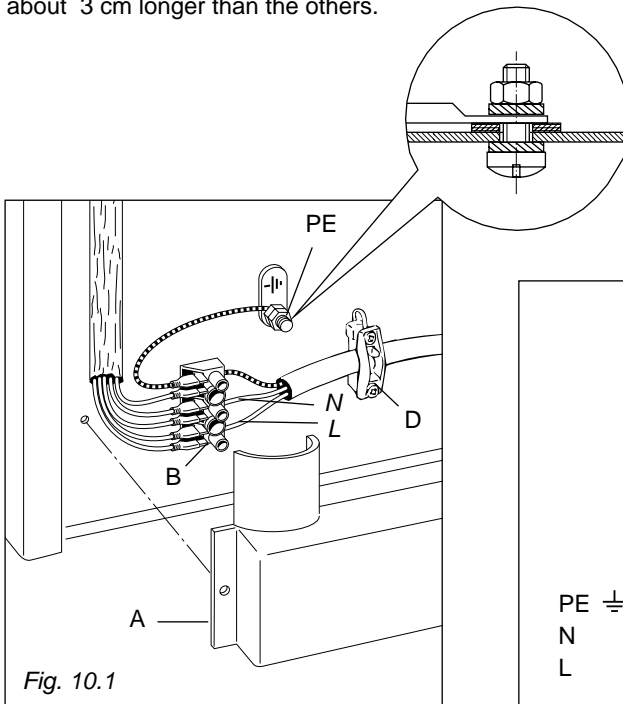
- Remove the screws securing the cover "A" on the rear of the cooker (fig. 10.1).
- Feed the supply cable through the cable clamp "D". The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section" (fig. 10.1).
- Connect the wires to the terminal block "B" as shown in the diagram in figure 10.2; or connect the phase wires to the terminal block "B" and the earth wire to the terminal PE as shown in figure 10.1.
- Take up any slack in the cable and secure with the cable clamp "D".
- Replace the cover "A".

N.B. The earth conductor must be left about 3 cm longer than the others.

FEEDER CABLE SECTION TYPE HO5RR-F

230 V ~

3 x 2,5 mm²



GUARANTEE

UK only

If your appliance goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected, or damaged it;
- it has not been modified;
- it is not second hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- you supply your receipt to show when you brought it.
- The appliance has been installed as per the instructions contained within this booklet.

This guarantee does not affect your statutory rights.

AFTER SALES SERVICE

If you require After Sales Service contact the MASTERCARE Domestic Appliance Helpline Telephone 08701 565550.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

KENWOOD

Kenwood Ltd, New Lane, Havant, Hampshire PO9 2NH

code 1101991 B4

Part Number 54070/1